



## KAI is expanding its premium knife series – Shun Classic gets three new models with Kiritsuke blades



Mood image Shun Classic Kiritsuke

The high-quality **Shun Classic** series is the largest Damascus knife series of the Japanese cutlery manufacturer **KAI**. The series combines a characteristic blade design with a satin finish and an elegant black handle. The combination of centuries-old Japanese forging skills with cutting-edge technical manufacturing processes ensures knives that are geared towards long-lasting sharpness and optimum cutting performance. The comprehensive series is now being extended to include the new "**Kiritsuke**" blade style, available in three sizes, totaling 34 blades. Offered in blade lengths of 9.0 cm, 15.0 cm and 20.0 cm, professional or ambitious hobby chefs will find the perfect knife for every application and cutting preference.

The blade's significantly tapering shape is the defining characteristic of Kiritsuke knives. This shape makes the knives the perfect choice for a wide range of cutting applications: for dicing, portioning and slicing vegetables, meat and fish as well as for filleting fish. The Kiritsuke style also has a specific notch at the back of the blade, which promotes safe and comfortable handling of the knife during use.

The blades in the Shun series are made from an extremely hard VG-MAX steel core with a hardness of 61 (±1) HRC and are sheathed with 32 layers of Damascus steel. This combination ensures that the blade is extremely sturdy, hard and resilient all at the same time, allowing for a clean and precise cut. The blade, which is sharpened on both sides, has a particularly light weight to prevent muscle fatigue even during prolonged cutting work.

The slender knife handles in the series are made from pakkawood, which has been treated with selected resins and is therefore extremely supple, resilient, resistant to moisture and durable. The traditional Japanese chestnut shape has a soft edge on the right-hand side, ensuring comfort in the hand and a secure grip when cutting. The continuous tang also ensures an optimal balance between blade and handle.

**The three new Kiritsuke blades: DM-0771 (RRP 259.00 € incl. VAT), DM-0772 (RRP 139.00 € incl. VAT), and DM-0777 (RRP 219.00 € incl. VAT) will be available from June 2024.**



About KAI:

For over 115 years, the KAI company has been producing cutlery in the tradition of the legendary samurai of ancient Japan. The desire to preserve ancient traditions and combine them with innovative techniques is not a contradiction but forms the basis for new products that honour the Japanese art of forging while meeting modern demands. With the highest quality standards, KAI has made it its mission to produce special knives for everyday use. Made from natural resources, shaped and designed according to the expertise of the ancient Samurai blacksmithing art, KAI products are a symbol of Japanese craftsmanship made with the highest precision.

**[www.kai-europe.com](http://www.kai-europe.com)**

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**Kiritsuke** DM-0771



**Kiritsuke** DM-0777



**Kiritsuke** DM-0772

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